

farinaceous snack foods, French fries, doughnuts, fried pies (e.g., turnovers), crullers, and fried chicken.

5 Dairy products and artificial dairy products can also be
made with the low calorie fat materials. For example, they
are useful in the production of butter, ice cream and other
fat-containing frozen desserts, yogurt, and cheeses,
including natural cheeses, processed cheeses, cream cheese,
cottage cheese, cheese foods and cheese spreads. The fat
materials can be used to make milk, cream, sour cream,
10 buttermilk, and coffee creamer (frozen or powdered). Other
dairy beverages and dairy desserts such as puddings can also
be made.

The low calorie fat materials can be used as entrees or
in frozen dinners, with or without meats. They can be used
15 in meat products such as hamburgers, hot dogs,
frankfurters, wieners, sausages, bologna and other luncheon
meats. Additionally, the fat materials are useful in canned
meats, including pasta/meat products, stews, chili con carne,
hashes, barbecues, sandwich spreads, and canned fish (e.g.,
20 tuna or salmon in oil). Meat analogs made from textured
vegetable protein can contain fat materials in place of the
usual fat. The fat materials can also be used to make tofu
and various kinds of protein spreads.

Among the many other uses for the present low calorie
25 fat materials are the production of sweet goods and
confections, for example, candies, chocolates, chocolate
confections, frostings and icings, syrups, whipped toppings
(frozen or aerosol), and cream fillings, fruit fillings, and
other fillings. Synthetic nuts and nut butters can also be
30 made with the fat materials, especially peanut butter and
sweetened nut spreads. The fat materials are useful in
various kinds of soups, dips, sauces (e.g. tartar sauce and
barbecue sauce), and gravies. Poultry and livestock feeds,
and pet foods, can be made with the fat materials. Lastly,
35 they can be used to make cooking sprays, egg substitutes,
and vegetable product beverages.